

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	10 June 2020	0	
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas,	Constituent Liaison	
1 7	NAME	Position	
Transmitted by:			
	Christopher Jo		
	NAME	Position	
Were electronic files sent?			
YES subseteq	$No \square$		
How many people are currently Number of people currently		ted/quarantined due to sickness tined due to sickness:	4/11
			*See supplemental notes
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently forma	lly counted in this facility?	
Number of people m	ost recently form	nally counted in the facility:	407
Female: 16 Male: 391 Nonbinary: N/A	counted in this f	acility describe themselves as	the following gender?

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 5
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 5 As of 6/10
How many people have left the facility this week?
Number of people who left the facility this week: 48
How many people and where did those who left the facility go?
Released into community: N/A
Formally removed from the United States: N/A
Moved to other facility: N/A
Other: N/A
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 37
Female: 16
Male: 21
COVID-19 CONFIRMED CASES*: New Cases this week: Total:
Detainees: 1 14 **See supplemental notes
ICE Employees: 0 2
GEO Employees: 0 6
Documents Received: Daily Kitchen Opening and Closing Checklists
RECEIVED ✓ NOT RECEIVED \square Daily Foods Production Service Records
Received \boxtimes Not Received \square
Temperature Logs
RECEIVED $oxtimes$ Not Received \Box
Law and Leisure Library Logs
$RECEIVED oxtimes NOT RECEIVED \Box$ $Medical Staffing Update$
$RECEIVED oxtimes NOT RECEIVED \Box$

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of June 10th 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 14-RN's
- 13-LPN's
- 3 -Medical Doctors,(1) Full time, (2) Temps
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 4-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 6/1-6/5 were provided. Each dorm averaged from 2-4 detainees accessing the library.

COUNTS:

19 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

TEMPERATURE CHECKS:

Documents attached.

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 6/12/20

12 Confirmed Detainees on ice.gov as of 6/12/20

**Per required GEO reporting to local agencies 6/11/20:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. 1 new detainees have tested positive for the virus and have been placed in isolation/cohort from the other detainees.

This has not been confirmed on ice.gov

*COHORT:

Aurora South A Dorm (2), B Dorm (4) and G Dorm (3), Aurora North B-4 (2) Dorm.

Crow staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

CLOTHING: Rep. Crow office inquired about delivering clothing to detainees that will be deported. Per ICE: Clothes are accepted seven days a week during business hours provided nothing is happening that would necessitate otherwise. COVID-19 TESTING: ICE announced Wednesday that it has offered coronavirus testing to all detainees. Results will come back within a week. Per ICE: COVID-19 testing is voluntary.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 4 WEEK-AT-A-GLANG
·	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal	Chicken Fajitas	Beef Patty on Bun
	Scrambled Eggs	Grilled Peppers & Onions	Hash Browns
	Potatoes	Rice	Colesiaw
	Jelly or Salsa	Pinto Beans	Shredded Lettuce
	Biscuit or Tortilias	Tortillas	Onion
	Margarine	Lemon Cake	Ketchup
	Sugar	Fortified Sugar Free Tea	Salad Dressing
	Coffee		Fortified Sugar Free Beverage
	Milk 2 %		
TUESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Cream Gravy	Beans
	Syrup	Rice	Peas and Carrots
	Turkey Ham	Green Beans	Green Salad/ Dressing
	Margarine	Dinner Roll	Dinner Roll
	Sugar	Margarine	Margarine
	Coffee	Fortified Sugar Free Tea	Spice Cake
	Milk 2 %		Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
	Eggs	Rice	Potatoes Augratin
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Biscult/Margarine	Salsa	Beans
	Sugar	Green Salad w/ Dressing	Dinner Roll / Margarine
	Coffee	Combread/Margarine	Bread Pudding
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna
	Turkey Ham	Com	Beans
	Coffee Cake	Green Beans	Macaroni Salad
	Fruit	Green Salad w/ Dressing	Lettuce / Onion
	Sugar	Roll	Salad Dressing
	Coffee	Margarine	Sub Roll
4	Mik 2 %	Fortified Sugar Free Tea	Fruit
	Margarine		Fortified Sugar Free Tea
RIDAY	Dry Cereal	Breaded Fish	Turkey Hot Dogs / Buns
NIDAI	French Toast	Rice	Chili
	Syrup	Mixed Vegetables	Beans
	Turkey Sausage	Pinto Beans	Potato Salad
	Margarine	Ketchup	Colesiaw
	_	Roll	Onion
	Sugar		
	Coffee	Margarine	Mustard
	Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
10 Mars 10 Mars 2 Mars 2		Table Dis	Fortified Sugar Free Beverage
ATURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Rice	Rice
	Turkey Sausage	Beans	Carrots
	Jeliy	Cole Slaw	Bread
	Blacults	Combread w/ Margarine	Margarine
	Margarine	Pineappie Cake	Yellow Cake
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Coffee		
	Milk 2 %		
UNDAY	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Scrambled Eggs w/ T-Sausage	Potato Salad	Spanish Rice
	Refried Beans	Colesiaw	Pinto Beans
	Grilled Potatoes/Ketchup	i.ettuce	Salsa
	Salsa	Onion	Salad/ Dressing
	Tortilias	Mustard / Mayo	Combread
	Sugar	Bread	Margarine
	Coffee	Brownie	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Beverage	~ ···· g**

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PI		: 0400 AN	Time Comme	-		
	No	Yes	No	Yes	1				
All areas secure, no evidence of theft		V		City					
Workers reported to work, no open sores		Ý.		X					
no skin infections		X		X					
no diarrhea		X		X					
Kitchen is in good general appearance		/		X					
All kitchen equipment operational & clean		V		X					
All tools and sharps inventoried		\vee		×					
All areas secure, lights out, exits locked				X					
DISH MACHÍNE		Гетр	eratui	e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break		150	189			
and chemical agent used in Final Rinse			Lune	ch	155	100	. P		
			Dinn		151	199			
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	nm
Final Rinse Temps determined by chemical agent used			Break		119	118	D	200	
			Lunc	h	145	les		200	DO
			Dinn	er	100 126°				Ppm
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	1711
		mper	atul C		Or below	35-40 °F	I	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.2	30	39		
				PM	-	33	40		
Record temperatures, Freezer and Walk-ins									
Record temperatures, Freezer and Walk-ins DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas	Tempe	ratur		80 °F AM	Spice Room				
Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas	Tempe	ratur			7	Store Rm			
Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas	AM		PM	AM PM	7				
Record temperatures, Freezer and Walk-ins DRY STORAGE) °F 1		AM PM	7				

Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services The

Begin Menu Special Instructions Prep Temp Temp Temp Temp Temp Special Instructions Temp Temp Temp Eggs Seach S	DATE:	JUNE 01, 2020		CY	CYCLE:	4		MONDAY	BRE/	BREAKFAST	F
1 cup	ed by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
ed Eggs 112 cup		Oatmeal	1 cup	るな	ONO	192.1	VEGETARIAN	Oatmeal 1/2 c	1-061	10010	0
1/2 cup		Scrambled Eggs	1/2 cup	ふが	05 EG	1 1	Hggs				V
Salsa		Potatoes	1/2 cup	×2	0230	196.4	2 each	Peanut Butter 2 oz	RT	185m	1
Salsa 1 ptt2 oz 3 h 0330 RT ne 1 pat \ \text{Vex} \cdot \frac{1}{2} \frac{1}{2} \text{Mex} \cdot \frac{1}{2} \fra		Biscuit or Fortilla	1 b/ 2 T	21/2	0330	RT		Biscuit . Lare 200	RT	15	
1 pat		Jelly or Salsa	1 pt/2 oz	3	2330	RT		Diet Jelly 1 pk	RT	6/0	0
RT 8 oz 1	A-	Margarine	1 pat	X	0330	70		Margarine 1 pat	01/	台	0
8 oz D. 30 140 40 8 oz Sch D130 40 Meal Count Documentation Refrigerated Population -ICE 480 Population -ICE		Sugar	2 pkts		0330	RT		Sugar Sub 2 pks	RT	Z Cond	0
Meal Count Documentation Population -ICE 480 Population -ICE 480 RARSHALLS 50 Call Backs 2 Call Backs 2 Refrigerated Yes No Test Trays 2 Sack Johnny Sack HS SNACK meal HS SNACK meal Asilices Bread 2 sirces Bread 4 slices Bread 2 - 20z Brink 1 each HYPER CALORIC CALL Drink 1 leach Protein 2 - 20z Bread 4 slices Bread 4 slices Bread 4 slices Bread 2 sirces Bread 4 slices Bread 2 sirces Bread 4 slices Bread 2 sirces Bread 4 slices Bread 4 slices Cooke 1 sach HYPER CALORIC CALL Bread 4 slices Bread 8 Bread 8 Bread 4 slices Bread 8 Bread 4 slices Bread 8 Bread 4 slices Bread 8 Bread		Coffee	8 oz	0.30	0.330	192.7		Coffee 8 oz	七でり	10.30	0
Meal Count Documentation Staff		Milk 2%	8 oz	5600	0/1/30	7,00		Milk 2% 8 oz	70	560	0
Population ALL Staff Count Documentation Population -ICE UBO Population -ICE UBO Population -ICE UBO Population -ICE UBO RARSHALLS SO Labeled & Refrigerated No Yes N) ·			Can Fruit 1/2 c	RT	1 on	0
Population ICE UBD Each Staff Cook Supervisor MARSHALLS SU Labeled & Laboled	ıs veri	fied by:			Meal Cor	int Docur	nentation	SERVICE DOCUMENTATION	NOI NOI	-	
Food Supervisor Food Supervisor Food Service Manager Frood Service Manage	Alexander	9		Popul	ation 4	DH	Staff				
Cook Supervisor MARSHALLS SU Labeled & Labele	ure:	1) Contrary		Population	1-ICE 48			First cart out: 0445			
Food Service Manager Test Trays 2 Johnny Sack Jeach HXPER CALORIC CALL CALL Bread 1 slices Bread 2 slices BACK BACK BACK Bread 4 slices Bread 4 slices Back Johnny Sack BACK Bread 4 slices Back Johnny Sack Back Back Bread 4 slices Back Back Back Back Back Back Back Back		Cook Supervisor		MARSHA			Labeled &	Last cart out: 0830		i .	
Food Service ManagerTest TraysSack HS SNACKJohnny Sack Meal CountsNoJohnny SackHS SNACKMeal CountsProteins2 - 2ozProtein1 ozBread2 skcesTest SacksFruit1 eachHYPER CALÓRICCALLCookie1 each4 slicesBACKBread4 slicesBACKCookie1 each4 slices	ure:	100 ×		Call Backs	d		Refrigerated	Signature //	7	. /8	
Johnny Sack HS SNACK Meal Counts Proteins 2 - 2oz Protein 1 oz TEST Bread 4 slices Bread 2 skices Test Sacks Fruit 1 each HYPER CALÓRIC CALL Drink 1 each Protein 2 - 2oz BACK Bread 4 slices Labeled & Cookie 1 each TOTALS Retiserated		Food Service Manage	T.	Test Trays		,		× + ×			
4 slices Bread 2 slices TEST Test Sacks 1 each HYPER CALORIC CALL 1 each Protein 2 - 2oz BACK Bread 4 slices Labeled & Cookie 1 each TOTALS Refricemented	ed by:	Johnny Sack		HS SNAC	K	Sack	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET U	JP	
4 slicesBread2 skicesTest Sacks1 eachHYPER CALORICCALL1 eachProtein2 - 2ozBACKBread4 slicesLabeled & Cookie		Proteins	2 - 2oz	Protein	1 oz	TEST		,	So		
1 eachHYPER CALÓRICCALL1 eachProtein2 - 2ozBACKBread4 slicesLabeled & Cookie		Bread		Bread	2 slices		Test Sacks		X,	2	<u> </u>
Bread 4 slices Labeled & Cookie 1 each TOTALS Refusemented		/ Fruit	1 each	HYPER CA	LORIC	CALL				R	
4 slices Labeled &		/ Drink	each	Protein /	2 - 2oz	BACK		es summer			
1 Pach POTALS Refuses sed				Bread	4 slices		Labeled &	Thomas	4	5	
TOTAL TOTAL				Cookie	1 each	TOTALS	Refrigerated	3	4		
rev 02/2020 mps Drink 1 each No	20 mps			Drink	1 each			>			



Secure Services THE

DATE:	JUNE 01, 2020		CY	CYCLE:	4		MONDAY	Y	I	LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
Cras	Chicken Fajitas	4 oz	3018	03400	1800	VEGETARIAN	Chicken	3 oz		5000	1
Hundragun	Rice	1/2 cup	50 lbs 083	0830	1750	Cheese	Rice	1/2 c	PS0	1 Pan	
Cens C	Grilled Peppers	1/4 cup	300	0430	000	3 02	3 oz Grilled Peppers 1/2 c	/2 c	(4pD	2 Dein	1
Caus.	Grilled Onions	1/4 cup	i bad	Of 33	G003	Pinto Beans	Pinto Beans Grilled Onions 1/2	1/2 c	000)	i Osen	1
1/000	Pinto Beans	1 cup	वि ।	890	168.i	1.5 cups	1.5 cups Pinto Beans	1 c	1.881	idan	8
Tortillas	Tortillas	2 each	S	080	4	Tortillas Tortilla	Tortilla	1 ea	2	200	-1
(1402)	Lemon Cake	1 piece	1000	උෂන	4	4 each	Res Rugue	l ea	38	300	
1 7 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Unsweet Tea	8 oz	₹.	835	40		Unsweet Tea	8 oz	90	Ş	1
Portions verified by:	ified by:			Meal Co	unt Docui	Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
0			Population		544	Staff 2					
Signature:	Kunad		Population ICE	1-ICE 489	39		First cart out:	0101			
	Cook Supervisor		MARSHALLS		55	Labeled &	Last cart out:	1000			
Signature	(F)		Call Backs	(Refrigerated	Signature	te	ad		
	Food Service Manager	T	Test Trays			(Yes/ No		,			
Prepared by:	Johnny Sack		HS SNACK) M	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	ZET U	L.	
	Proteins	2 - 2oz	Protein	l oz	TEST			(4	
	Bread	4 slices	Bread	2 slices		Test Sacks	22	メデ		Christen	62
	Fruit	1 each	HYPER CALORIC	LORIC	CALL				V	1	市
	Drink	1 each	Protein	2 - 2oz	BACK					,	
			Bread	4 slices		Labeled &	Silver I		C	(
			Cookie	1 each	TOTALS	Refrigerated			2 2	ers	
rev 02/2020 mps			Drink	1 each		Yes No					



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PRODUCTION SERVICE RECORD/COOK WORKSHED	AURORA ICE PROCESSING UNIT 195
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DATE:	JUNE 01, 2020		CY	CYCLE:	4		MONDAY	D	DINNER	8
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health Menu Items	DL	Prod Otv	Over
Sandaval	Sandava Beef/Chicken Patty	4 oz	25	72n	20	VEGETARIAN	Beef Patty 4 oz	+	182	0
Sampler	Hashbrowns	1/2 cup	1200	39	173°	Cheese	Cheese Boiled Potatoes 1/2 c	1870	IPM	0
Saingland	Sandova - Coleslaw	1/2 cup	1300	GRM	39	3 02	3 oz Coleslaw 1/2 c	c 3 90	GPN	0
Sandani	Coleslaw dressing		1300	ics I	370		w dressing	360	1Pn	0
Singh	Shredded Lettuce	1/4 cup	1300	35.0	400	Bun	Bun Shred Lettuce 1/2 c	c 40°	36%	Ö
		1 sl		25jn	392	1 each	Onion 1 sl	1 39°	76,7	0
いてのできる	Salad Dressing	1 pkt	1400	1.505	m RT		Mustard 1 pkt	ct RT	100	0
1 2 2 2		1 pkt	1400	165	RT		Ketchup 1 pkt	xt RT	5	0
\	Drink w/Vit C	8 oz	1300	3505	75		Milk 2% 8 oz		265	0
ノ							Fresh Fruit 1 ea		157	0
							Unsweet Drink 8 oz	25 Z		0
Portions verified by:	rified by:			Meal Co	unt Docui	Count Documentation	SERVICE DOCUMENTATION	ATION		
	(1	Population	ation 544	7	Staff				
Signature:	A JON	Z	Population -ICE	1-ICE 45	480		First cart out: (747	ti	1	
	Cook Supervisor	7	MARSHALLS	11.8 55		Labeled &	Last cart out: (65)	Q	1	
Signature:	(も)		Call Backs	2		Refrigerated	Signature A	Ray	N	
	Food Service Manager	r	Test Trays	ω		Yes/No				
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	MEAL T	MEAL TRAY SET UP	UP	
	Proteins	2 - 2oz	Protein	1 oz	TEST			JOHNSP		
	Bread	4 slices	Bread	2 slices		Test Sacks			STATE OF THE PROPERTY OF THE P	
	Fruit	1 each	HYPER CALORIC	LOBIC	CALL			202		5
	Drink	1 each	Protein	2 - 2oz	BACK				-7	
/			Bread	4 slices		Labeled &	e e	JOPE -	a Cl	
/			Cookie	1 each	TOTALS	Refrigerated	これででなって			
rev 02/2020 mps			Drink	1 each		Yes No		<u>u</u>	くして	



Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	Al	M N	PN	Л		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		V		X					
no skin infections		X		X					
no diarrhea		V		X					
Kitchen is in good general appearance		V		X					
All kitchen equipment operational & clean		V		X					
All tools and sharps inventoried		4		X					
All areas secure, lights out, exits locked				X					
DISH MACHÍNE	7	Cemp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	159	109	7		
and chemical agent used in Final Rinse			Lunc	ch	160	185			
			Dinn	er	153	147			
POT and PAN SINK	7	Cemp	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	119	113			PPIM
			Lunc	ch	128	126		200	ppm
			Dinn	er	118	114			PPVV
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	, ,
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.1	36	39		
Record temperatures, Freezer and Walk-ins				PM			3		
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm			
	Temperature 45-80 °F			AM	Cer	69			
				PM	63	69			
				1 1/1	4 3	342			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas Water Temps & Handwash Areas	AM		PN	1	V	***			
Record temperatures, Dry Storage Areas	AM 105-120			1	V 100				

Signature, Cook Supervisor (AM)

6.3.20

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



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DATE:	JUNE 02, 2020		CY	CYCLE:	4		TUESDAY	BREA	BREAKFAST	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL	Prod C	Over
200	Dry Cereal	1 cup	A Lax		T	VEGETARIAN	Bran Flakes 1.	10	1	TOO TOO
Wisher Pancakes	Pancakes	2 each	Spx	0330	るかし	Eggs		Z L	S C C	
Pacital	Syrup	1/4 cup	6	0660	RT	2 each	0	RT	\$ P	
Spare	Turkey Ham	2 oz	8#18	08.60	183		=	1.	3	3
Lower	Margarine	2 pats	017	0330	2			3	Cmg	7
3000	Sugar	2 pkts	2T	033	RT		Sugar Sub 2 pkts	R.T.	86.1	1
Sec. L	Coffee	8 oz	0.30	0230	188			67	786	1
Vocado	Milk 2%	8 oz	148	200	P.		%	3	74.	10
				}						
Portions verified by:	ified by:			Meal Cou	int Docur	Meal Count Documentation	SERVICE DOCUMENTATION	NOI		T
			Population	ation S	208	Staff				
Signature: 🖊	1/ Jan Ben	20	Population -ICE		39		First cart out: 750	•		
s.	Cook Supervisor		MARSHALLS	JS ST		Labeled &	Last cart out: OSS			
Signature:	1 Sept)	Call Backs	7		Refrigerated	Signature			
	Food Service Manager	r	Test Trays	7		No	1	N		
Prepared by:	Johnny Sack		HS SNACK	-	Sack	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET U	ا م	Τ
	Proteins	2 - 2oz	Protein	l oz	TEST					T
	Bread	4 slices	Bread	2 slices		Test Sacks	3,500	43	S. C.	
	Fruit	I each	HYPER CALORIC	ORIC	CALL		53	<u></u>	Š	
	Órink	1 each	Protein	2 - 2oz	BACK					T
			Bread	4 slices		Labeled &	2	(
			Cookie	1 each	TOTALS	Refrigerated	2000	350	Jan San	
rev 02/2020 mps			Drink	1 each	, _	Yes	5	<u>}</u> ,		
										7



Secure Services TV

DATE:	JUNE 02, 2020		CY	CYCLE:	4		TUESDAY	IX	LI	LUNCH	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	nt qı	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
Fance	Chickn Fry Steak	4 oz	Stoca	2280	.181	VEGETARIAN	Beef Patty	3 oz	1	Soca	
Tan	Rice	1/2 cup		0000	1800	Legumes	Rice	1/2 c	18	1/4 can	
Medina	Cream Gravy			2450	JdA.	1 cup	1 cup Raw Veggies	1 c	34.	celery	
Tokkal	Green Beans	1/2 cup		0630	1960	Green Beans Green Beans	Green Beans	1 c	126	year	
(fame) k	Dinner Roll	1 ea		Ploto	RT	1 cup	1 cup Bread	2 sl	RT	प छि	
	Margarine	1 pat	1. Scake	0830	RT		Margarine	1 pat	KT	1. Score	
	Unsweet Tea	8 oz	.30 con	0880	37°		Unsweet Tea	8 oz		Bolan	
							Fresh Fruit Rens	1 ea	Ri	13 car	
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	z		
	(Popul	Population S45	<i>ب</i> ا	Staff					
Signature:	(har)		Population -ICE	1-ICE 489	C		First cart out:	0945			
	Cook Supervisor		MARSHALLS S6	LLS SG		Labeled &	Last cart out:	07:01			
Signature:	146 ×		Call Backs 4	4		Refrigerated	Signature	May		8	
	Food Service Manager	ï	Test Trays ${\mathcal Z}$	2		(feg No		5			
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET U	ΤΡ	
	Proteins	2 - 2oz	Protein	702	TEST		a	,		(men)	
	Bread	4 slices	Bread	2 slices		Test Sacks	R.C.	Craw		200	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL			J		2	
	Drink	1 each	Protein	202 - g	BACK		7		,	_	
			Bread	4 slices		Labeled &			Childen	5	
\			Cookie	1 each	TOTALS	Refrigerated			3	Fred Slean	-
rev 02/2020 mps			Drink	1 each		(Yes) No			-)



PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE	OCOC CO TIMIT		2	1		The second secon	The same of the sa	Charles of the Party of the Par	THE REAL PROPERTY AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN C	Actual Contract Contr	-
Diving.	JUNE 02, 2020		CX	CXCTE	4		TUESDAY	YY	DI	DINNER	لح
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Oty	Over Prod
Jarobara1 -	Chicken Spaghetti	1 cup	13775	1300	15110	VEGETARIAN	Baked Chicken 4 oz		740	R N	0
						Cheese 3 oz	Cheese 3 oz Herb Pasta	1/2 с	75	(F)	Q
しくびらい	Peas & Carrots	1/2 cup	7DVS	1300	云公	Pasta 1 cup	Pasta 1 cup Peas & Carrots 1/2c	/2c	133	77MS	0
1	Beans	1 cup	13PV	1100	2					i	
さんないろー	Salad	1/2 cup	10:15	1400	250		Salad	1/2 c	37" 1	3,50	0
1 800 I	Dressing	1 oz	3 CS	ivico	RT		Diet Dressing	1 oz	RT	2	9
Thena	Dinner Roll	1 each	305	1300	RT						
Brand	Margarine	1 pat	1.500	100 m	36		Margarine	1 pat	5.	575.	0
15 isso	Spice Cake	1/60pc	1000	OBNI	RT		Fresh Fruit		RT	2	2
5	Drink w Vit C	8 oz	300	TO SOL	328		Unsweet Drink		12	_	0
Portions verified by:	ified by:		$rac{ ext{Meal}}{ ext{Population}}$	Meal Co	ount Docu	Meal Count Documentation $\neg \cup \cup \cup$ Staff	SERVICE DOCUMENTATION	ŒNTATIC	E		
Signature:	A. IBRA	7	Population -ICE 437	1-ICE 4	30		First cart out:	1600			
	Cook Supervisor		MARSHALLS	LS 56		Labeled &	Last cart out:	1700		•	N. II
Signature:	くもろ		Call Backs	Õ		Refri ger ated	Signature	AR	2	3	csk
	Food Service Manager	r	Test Trays			(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	X	Sack/ me,al	Johnny Sack Meal Counts	M	MEAL TRAY SET UP	Z SET UJ	Р	
	Proteins	2 - 2oz	Protein	1 oz	TEST)				
	Bread	4 slices	Bread	2 slices		Test Sacks	TOS.	25		122/5	V
	Fruit	1 each	HYPER CA	CALORIC	CALL			(
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices		Labeled &	7	—		Ó	
			Cookie	1 each	TOTALS	Refrigerated	これのろび	ħ-l	Stay Colo	3	240
rev 02/2020 mps			Drink	1 each		Yes No					



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

	Shift Checklist	AM	r	PI			M Time	_	V - 1	PM
	- Caroning	4	Yes		Yes	AT IC			0/	-
All areas secur	re, no evidence of theft	INO	108	140	1 68				05	001
	ted to work, no open sores	1	7,	11 - 22	X	COVIA	CHO	IL	1/1	1 110
W GIRGIB TOPOT	no skin infections	 	Y		X	ForD	CAYUS	K-	= 1 VI	JULY
	no diarrhea		5		1-X1					
Kitchen is in o	ood general appearance		>		/X'					
	ipment operational & clean		5		1		*			
	harps inventoried		\geq		4					
	e, lights out, exits locked				1					
	DISH MACHINE	T	empe	eratui	e	Wash 150+	Rinse 18	20+		-
Temperature accord	ing to manufacturer's specifications			Break		169	182	,,,	6	mP.
and chemical agent	used in Final Rinse			Lune		161	183			-
			-	Dinn		154	160	>		_
	POT and PAN SINK	Te	empe	ratur	-	Wash 110 °F+	Rinse 110	°F+	200 p	171773
Final Rinse Temps of	letermined by chemical agent used			Break		110	112	_	200	
				Lunc		130	135		ZUV	
				Dinn		114	116		200	
	FREEZER and WALK-IN	Tem	pera	ature		Freezer 0°F Or below	Walk+in 35-40 °F	Wal	k-in 2 40 °F	,
Record tempera	tures, Freezer and Walk-ins	· 4	1. 1		AM	- 3.2	201	34		
	tures, Freezer and Walk-ins				PM	-1.6	31 3%	2	7 5	
•	DRY STORAGE	Tempera	ature			Spice Room	Store Rm	2/)	
Record tempera	tures Dry Storage Areas				AM	62	G4.			
	tures, Dry Storage Areas				PM	64	611	-		
			-		1	8-1	C/ F -			
	& Handwash Arass	AM		PM	1				-	
Water Temps	Landwash Al cas	105-120 °	F 1	.05-12						

Signature, Cook Supervisor AM)

6.40

FOOD SERVICE MANAGER

DATE

Signature Cook Supervisor (PM)



Secure Services THE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE:	JUNE 03, 2020		C	CYCLE:	4		WEDNESDAY	1	BREAKFAST	ST
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL	Prod Otv	Over
Jack	Farina	1 cup	SA#	0640	183	VEGETARIAN	Farina 1 c			
1 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	Eggs	2 each	SBX	0230	88		Scramb Eggs 1/4 c	-	V.	1/2
Reser	Cream Gravy	1/2 cup	34 Bx	_	194			1	G	Ц.
Laso	Biscuit	1 each	あのお		RT		Buscuit 1 ea	8 7	9	0
2 salas 1	Margarine	1 pat	04	238	40		Margarine 1 pat	at 140	à l	P
Sivestre Sugar	Sugar	2 pkts	RT	0330	RT				0	1
Coffee	Coffee	8 oz	0.30	0330	8		Coffee 8 oz	78/ 20	280	0
Society .	Milk 2%	8 oz	Sept	0430	9		Milk 2% 8 oz	OH z	2	Ø
)			Fruit 1 ea	a 40	<u>_</u>	0
Portions verified by:	ified by:			Meal Cou	Count Documentation	entation	SERVICE DOCUMENTATION	ATION		
	1		Popul	Population 54	5	Staff				
Signature:	Mantra		Population -ICE	1 -ICE			First cart out: 047	30		
_	Cook Supervisor		MARSHALLS	LLS SE		Labeled &	Last cart out: 050	0,	I	
Signature:	125		Call Backs	ત		Refriewated	Signature //	Park.		1
	Food Service Manager	Į.	Test Trays	d		Yes No	, 1		0	
Prepared by:	Johnny Sack		HS SNACK	K	Sack	Johnny Sack Meal Counts	MEAL T	MEAL TRAY SET UP	I UP	
	Proteins	2 - 20z	Protein	1 oz	TEST			ا ک		
	Bread	4 slices	Bread	2 slices		Test Sacks	C Market C	2550		
	Fruit	1 each	HYPER CALORIC	LORIC	CALL					
	Drink	1 each	Protein	2 - 2oz	BACK					
			Bread	4 slices		Labeled &	1		520	
			Cookie	1 each	TOTALS	Refrigerated		>	0	
rev 02/2020 mps			Drink	1 each		Yes No				



Nacura Sarvicas di

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT 195

DATE:	JUNE 03, 2020		5	CYCLE	A		WEDNIEGDAY	4	7 7 7 7	
		ı					WEDINEDDA	1.I	LUNCH	CH
Prepared by:	Menu Items	Size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	η DL	Prod	d Over
Je Je	Taco Casserole	1/2 cup	120165	9230	8	VEGETABIAN		+	L	
2	Dis		1	7	18,000			2 0Z 10/0		Cpar
	Kice	1/2 cup	1.2006	0000	183	Cheese Rice		1/2 c 1850	650g	
12506	Pinto Beans	1 cup	- 1	0000	046	3 oz	3 oz Fresh Fruit	1 ea MA	4/4	\$X
	Salsa	1/2 cup	402	0900	12/	Pinto Beans	Pinto Beans Stew Tomato	1 c 1940	74	, k
\ \	Garden Salad	1/2 cup	25car 0915	0915	39°	1.5 cups Salad			7.500	1/1/2
	Dressing	1 oz	25con 0830	08%	RT	4)ressing	+		
	Cornbread	1/60 pc	1,5 cex 6830	6836	RT			-		A 173
53	Margarine	1 pat	1,5 care	0880	R		rine.	-20	T	1 >
	Tea	8 oz	.30 case 6815	0815	3),		ea	+	Bocan	1
Portions verified by:	ified by:		15	Meal Cou	Count Documentation	entation	CUME	TATION		
	0		Population	ation 507	25	Staff				
Signature:	May U_		Population -ICE	-ICE 450	2		First cart out:	0.80		
,	Cook Supervisor		MARSHALLS <	LS ST		Labeled &		\$ 10.01 B	1	
Signature:	145 S		Call Backs 4	7		Refrigerated		110	I	
	Food Service Manager	r.	Test Trays	٦,		No No	*	}		
Prepared by:	Johnny Sack		HS SNACK	2	Sack meal	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	Th.	
	Proteins	Z-20Z-	Protein	1 oz	TEST	ere e se se se se i stojo i se i seppe e i segle je seje kat toma klemino e i seje i seje i seje i seje i seje		energy conference design of the endembers of		
	Bread	4 slices	Bread	2 slices		Test Sacks	CONTRACO	(1/2/2)	2 3 3 -	; Q
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		,) -	3	ならくらと
	Drink	1 each	Protein	2 - 20z	BACK				.	
\			Bread	4 slices		Labeled &	N	L	V	<u> </u>
\			Cookie	1 each	TOTALS	Refrigerated	33	Selsa	er	}
rev 0 <u>9</u> / <u>9</u> 020 mps			Drink	1 each		No		-		



Society Services

DATE:	JUNE 03, 2020		C	CYCLE:	4		WEDNESDAY	[Q	DINNER	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod O Qty P	Over Prod
2	Chicken Leg Qtr	4 02	See	1000	180	VEGETARIAN	Chicken 2 oz	175	3	28
non,	Potato Au Gratin	1/2 cup	8	1000	174	Peanut Butter	Steam Potato 1/2 c	カロ	- D Par	1
72	Mixed Vegetables	1/2 cup	5 Co	1000	カし	6 TBSP		174	-	San
H	Beans	1 cup	Span	000	130		ਾਰ	3	[\ 	1
/2	Dinner Roll	1 each	S	Done	RT	Beans	Dinner Roll 1 ea	RT	12 to 10	/
0	Margarine	1 pat	1.1/26	1330	38	1 cup	1 cup Diet Dressing 1 oz	2	1 th	1
80	Breath-Pudding	1/2 cup	Done	(500	33		Can Fruit Dann Teup	10	1	1
7	Drink w/ Vit C	8 oz	150/60	1200	07)				K	
>					٠		Unsweet Drink 8 oz	40	15/	1
Portions verified by:	ified by:			Meal Con	Count Documentation	entation	SERVICE DOCUMENTATION	ION		
	4		Population		00	Staff /4	•	ĺ		-
Signature:	+ Towell		Population -ICE	ICE 54	3		First cart out: 154	970		
	Cook Supervisor		MARSHALLS	LIS 56		Labeled &	Last cart out: $/64$	45		
Signature:	1/2 S		Call Backs	No.	ways	Refrigerated	Signature	4		=
	Food Service Manager	er.	Test Trays	C	5	Yes No				
Prepared by:	Johnny Sack	35	HS SNACK	>	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET U	J.P	
	Proteins	2 - 20z	Protein	1 oz	TEST				1-1 00	Ţ
3	Bread	4 slices	Bread	2 slices		Test Sacks		0	کر ا	
2000	Fruit	1 each	HYPER CALORIC	LORIC	CALL		1 Uddung	226	Niego	3
2.,	Drink	1 each	Protein	2 - 2oz	BACK		>	25	1000	5
			Bread	4 slices		Labeled &)	<u> </u>	
			Cookie	1 each	TOTALS	Refrigerated	Ž.	ς	- 1	
rev 02/2020 mps			Drink	1 each		Yes No	12025	0	d Re	_



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PI	M		Comme	nts		
	No	Yes	No	Yes	AT 181	2 AL	Po	a.	
All areas secure, no evidence of theft		V	E SE		CONTACT				1ED
Workers reported to work, no open sores		~		X	FOOD			TIRA	
no skin infections		7		X	39-75				
no diarrhea		7		X					
Kitchen is in good general appearance		>		X					
All kitchen equipment operational & clean		7		X.					
All tools and sharps inventoried		5		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		162	189	,		
and chemical agent used in Final Rinse			Lune	ch	155	120			
			Dinn	er	157	184			
POT and PAN SINK		Temp	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break		119	120	2	20	PP
			Lune	ch	125	132			Por
			Dinn	er	121	130	V		ggm
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F Or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-0.3	36	3	9	
Record temperatures, Freezer and Walk-ins				PM	-1.5	37	3	8	
DRY STORAGE	Temp	eratui	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	63			
Record temperatures, Dry Storage Areas				PM	60	57			
Water Temps & Handwash Areas	AM	1	PN	Л					
1	105-12	0 °F	105-12	20 °F					
	119		17		1	,	Z		
V. Nonto	(- Zo		10) 2	/n	re Cook Superv	1			

FOOD SERVICE MANAGER

rev 02/2020 mps



					The same of the sa					ſ
DATE:	JUNE 04, 2020		CY	CYCLE:	4		THURSDAY		DINNER	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Over Qty Prod	rer
	Turkey Bologna	4 oz	500	1230	35	VEGETARIAN	T-Ham 2 oz	38	7 Dew	
<u> </u>	Beans	1 cup	2 2000	1000	000	Cheese 3 oz Mustard	Mustard 1 pkt	RT	200	
T.	Macaroni Salad	1/2 cup	30%	1330	38		Carrots /Celley 1/2 c	30	mod	1
H)	Shredded Lettuce	1/4 cup	S	1500	39		Salad 1/2 c	33	22	
/ -	Salad Dressing	2 pkts	2/2	1500	RT		Diet Dressing 1 pkt	RT	128/	
عر	Onion	1 slice	100	Done	39		Onion 1 sl	20	(106 /	4
6	Sub Roll	1 each	60%00	Done	RT		Bread 2 sl	RT	BRK IR	3%
7	Drink w/ Vit C	go 8	15 PK	1200	40		Unsweet Drink 8 oz	クカ	15PK/	
7	Fruit	1 each	SO	1600	38		Canned Fruit 1/2 c	30		2 pan
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	NOI	-	
			Popu	Population S	29	Staff &	N			
Signature:	HILLER		Population -ICE	n-ICES	,70		First cart out:	9	v	
	Cook Supervisor		MARSHALLS	LLS 5	7	Labeled &	Last cart out: 6	45	,	
Signature:	100		Call Backs	\$		Refrigerated	Signature	Jan		
	Food Service Manager	r	Test Trays	ر ع		Yes No				
Prepared by:	Johnny Sack		HS SNACK)K	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET 1	J.P.	
	Proteins	2 - 2oz	Protein	1 oz	TEST				Sur,	Z Ş
	Bread	4 slices	Bread	2 slices		Test Sacks	, ,	(+=	
	Fruit	1 each	HYPER CALORI	ALORIC	CALL		Town Y	ראו און מר	15/15	3
	Drink	1 each	Protein	$2 \cdot 20z$	BACK			a		
			Bread	4 slices		Labeled &		<u>)</u>	}+	
			Cookie	1 each	TOTALS	Refrigerated	K.	CS	0	
rev 02/2020 mps			Drink	1 each		Yes No	2507	2	Service of the servic	3



Secure Services The

DATE:	JUNE 04, 2020		CYCLE	E: 4		THURSDAY	BRE/	BREAKFAST	E
Prepared by:	Menu Items	Serv size	Amt Prep Prep	gin Menu ep Temp	Special Instructions	Diet For Health Menu Items	DL	Prod Qty	Over Prod
Leel	Oatmeal	1 cup	50#	188	VEGETARIAN	Oatmeal 1 c	198	SAG. O	W
James	Turkey Ham See Se	2 oz	272.60	(8)	Eggs 2	Peanut Butter 1 oz	pt	F	0
OBSER	Coffee Cake	1 each	Swg L/	RT		Bread 2 sl	RT	718	0
Miller Margarine	Margarine	2 pks	10,	00		Diet Jelly 2 pks	RT	82m	6
USant Sugar	Sugar	1 slice	M. Bx	RT		Sugar Sub 2 pks	RT	B) Lu	6
>600/20	Coffee	8 oz	0.30	190		Coffee 8 oz	190	20	1
Carl Range	Milk 2%	8 oz	581	07		Milk 2% 8 oz	2	531	Ø
Wind	Fruit	1 each	505	40		Canned Fruit 1/2 c	40	808	0
Portions verified by:	ified by:		Meal	d Count Documentation	mentation	SERVICE DOCUMENTATION	ION		
)	100	\	Population	188	Staff				
Signature:	1 toutan		Population -ICE	8748		First cart out: 0430	0		
	Cook Supervisor		MARSHALLS	57	Labeled &	Last cart out: 2516	0		
Signature:	く キ く ヤ		Call Backs		Refrigerated	Signature	The state of the s		
	Food Service Manager	ľ	Test Trays		res No	1	7		
Prepared by:	Johnny Sack		HS SNACK	Sack	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET U	<u> </u>	
	Proteins	2 - 2oz	Protein 1	1 oz PEST		1000	\		
	Bread	4 slices	Bread 2 sli	2 slices	Test Sacks	2 8 ES	五	230	F-10
	Fruit	1 each	HYPER CALORIC	CALL		S. S.			
	Drink	1 each	Protein 2-:	2 - 2oz BACK					
			Bread 4 sli	4 slices	Labeled &	Tangel	+	1 Ham	
			Cookke 1 es	1 each TOTALS	Refrigerated		•		
rev 0 <u>9</u> / <u>2</u> 0 <u>2</u> 0 mps			Drink 1 each	ach	Yes No				



Secure Services The

DATE:	JUNE 04, 2020	0	CY	CYCLE:	4		THURSDAY	XX	l'I	LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	th	DL	Prod	Over
Just 1.	Fidelo	1 cup	40lbs		0.89	VEGETARIAN	Fidelo	0	SP ((E)	1
Magaz	w Meat Sauce	1/2 cup	120 112	040	188.0	Pasta 1 cup	Pasta 1 cup w Meat Sauce	1,	585	3 5	
Hardrago	Green Beans	1/2 cup	(30 (bs	0830	1780	Tom Sauce 1/2 cup Green Beans	Green Beans	\vdash	1,80	inco	
130	Corn	1/2 cup	13016	0830	0031	1	Can Fruit	T		1	
Calast	Garden Salad	1/2 cup		0900	40	Cheese	Cheese Garden Salad	1/2 c	3	innan	Guyan
Lorahism	Dressing	1 oz	2,200	080	RT	3 oz	3 oz Diet Dressing	1 oz	RT	- T	Comment
Gurtiant 3	Roll	1 each	2500cm		RT	Bread	Bread Bread Coll	2 sl	RT	202 Day	1
L'organie de	Margarine	1 pat	100	080	R	2 slices	2 slices Margarine	1 pat	35	3	1
Nene	Tea	8 oz	40	0660	40		Unsweet Tea	8 oz	9	2	-
Portions verified by:	ified by:			Meal Cor	int Docur	Count Documentation	SERVICE DOCUMENTATION	INTATIC			
			Population		503	$Staff(\mathcal{J})$					
Signature:	Kerra		Population -ICE		4.6 54.6		First cart out:	1015			
	Cook Supervisor		MARSHALLS		57	Labeled &	Last cart out:	3			
Signature:	3		Call Backs	(A)		Refrigerated	Signature	4	2		
	Food Service Manager	er	Test Trays	0		(Yes) No		2			
Prepared by:	Johnny Sack	105	HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	ZET U		
Servei	Proteins	2 - 2oz	Protein	1 oz	TEST						
Notable	Bread	4 slices	Bread	2 slices		Test Sacks		Grad bars	Sara	5/1/0	
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		3	1		7	
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices		Labeled &	Tidelo zoure	KE	8	400 P	
			Cookie	1 each	TOTALS	Refrigerated	is west		Charles.	CC	
rev 0 <u>2</u> /2020 mps			Drink	1 each		Yes No	- >				



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: June 5 th 2020 Shift Checklist	AN	1	PN		200 AN	Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X		1174	ove	ns /	0	7/5	
Workers reported to work, no open sores	1	×		X	Fan	to Ctic	,11		
no skin infections		×		X		(-12-11)			
no diarrhea	,			X					
Kitchen is in good general appearance		Z		X				*1	
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked		STORE !		×					
DISH MACHÍNE	Т	emp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	15.6	189			_
and chemical agent used in Final Rinse			Lunc	h	155	185)		
			Dinn	er	154	157			
POT and PAN SINK	Т	empe	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	opm
Final Rinse Temps determined by chemical agent used			Break	fast	134	136			ROM
			Lunc	h	155	602	5	00	15/1
			Dinn	er	1100	117	<u> </u>	200	DOM
FREEZER and WALK-IN	Ter	nner	ature		Freezer 0°F	Walk-in	Wal	k-in 2	11
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.5	36.4	39	1.	
Record temperatures, Freezer and Walk-ins				PM	-2	38	39	ì	
DRY STORAGE	Temper	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	75	75			
Record temperatures, Dry Storage Areas				PM	63	63			
			75.7						
Window Transport O. Harris In a 1 A	43.5								
Water Temps & Handwash Areas	AM	or l	PM						
Water Temps & Handwash Areas	AM 105-120	°F]	PN 105-12						

Signature, Cook Supervisor (AM)

DATI

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195 AURORA ICE PROCESSING UNIT 195

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(II)
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R SHAP
Da.
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DATE:	JUNE 05, 2020		CY	CYCLE:	4		FRIDAY	X	BREA	BREAKFAST	ST
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL	Prod	Over
Soel	Dry Cereal	1 cup	365	0330	127	VEGETARIAN	Dry Cereal	1 cup	7.0	265	1
Raciel	French Toast	2 slices	376	0330	160	Peanut Butter	Peanut Butter Bread 1 / a 66) c	2 sl	150	38-	9
1000	Syrup	1/4 cup	328	0236	12.7	1 oz	Diet Jelly	2 pkt	П	1	1
Comar	Turkey Sausage	2 oz		0230	140		Turkey Sausage 2	2 oz		MU 9	18%
	Margarine	1 pat	101	0330	34		Margarine	1 pat		١	1
Isandro /	Sugar	2 pkts	. 75 c	0330	RT		Sugar Sub	2 pkt	77)	1
PACIEL 1	Coffee	8 oz	1254	0330	182		Coffee	8 oz	RT		I
Michael	Milk 2%	8 oz	5509	04130	33		Milk 2%		23		1
					,		Canned Fruit	1/2 c	127		١
Portions verified by:	ified by:			Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATION	N N		
			Population		503	Staff					
Signature:	Marallo		Population -ICE	1-ICE -148	So	4	First cart out:	04/20	0		
	Cook Supervisor		MARSHALLS	LLS \$5		Labeled &	Last cart out:	05 10			
Signature:	29%		Call Backs	4		Refrigerated	Signature	to			
	Food Service Manager	T	Test Trays	7		No No					
Prepared by:	Johnny Sack	20t	HS SNACK	×	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	Y SET U	<u>_</u>	
WAlleharse	Proteins	2 - 2oz	Protein	1 oz	TEST		0,000	3	Cit	,	
	Bread	4 slices	Bread	2 slices		Test Sacks	>04ar	100%	<u> </u>	Sugar	7
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	1)	
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices		Labeled &	Cereal		Jarlo	800	
			Cookie	1 each	TOTALS	Refrigerated	1				
rev 02/2020 mps			Drink	1 each		No					
											1



PRODUCTION SERVICE RECORD/COOK WORKSHEET ALTRORA ICE PROCESSING UNIT 195 AURORA ICE PROCESSING UNIT 195

Secure Services The

						-	9	· ·	,	9							-W							
H	Over Prod		1/2/2617	1					1)					
LUNCH	Prod Qtv	Duran	41/2000	1000	to son	- 30	-	3	On'					a i	020		- E		大変の	To the second	3		Gives Since	
I.	DL Temp	10,20	9	033	1800	36		HC H	2		NO NO			2	Latin	1	Y SET U			e)			Ž,	
✓	alth 18	4 oz	1/2 c	1 c	1/2 c	1/4 c	1/4 c	1 pat	8 oz		ENTATI		1015	1061	O	7	MEAL TRAY SET UP			、そのとい			S	
FRIDAY	Diet For Health Menu Items	Baked Fish	Rice	Pinto Beans	1.5 cups Mixed Veggies	Fr Car Owst 7	Bread Fr Celery	Margarine	Unsweet Tea		SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signafure		ME			学		i i	128 128 128	د.
	Special Instructions	VEGETARIAN	Rice 1 cup Rice	Pinto Beans Pinto Beans	1.5 cups		Bread	2 slices			nentation	Staff 5)	Labeled &	Refrigerated	Yes No	Johnny Sack/ Meal Counts		Test Sacks /			Labeled &	Refrigerated	Yes No
4	Menu Temp	183.	(B)	1950	083	2	RT	R	4		Meal Count Documentation	00	97	40			Sack meal	TEST		CALL	BACK		TOTALS	
CYCLE:	Begin Prep	0930	0830	0630	0430	0800	0900	080 080	080		Meal Cor	ution 5		TS)	7	C	X	1 oz	2 slices	ORIC	2/20z	4 slices	1 each	1 each
CY	Amt Prep	510	Solix	100 lbs	120105	6.7	2cs3bag	100	9			Population	Population -ICE	MARSHALLS	Call Backs	Test Trays	HS SNACK	Protein	Bread	HYPER CALORIÇ	Protein	Bread	Cookie	Drink
	Serv size	4 oz	1/2 cup	1 cup	1/2 cup	2 ptks	1 each	1 pat	8 oz							ij	1	2 - 2oz	4 slices	1 each	1 each			
JUNE 05, 2020	Menu Items	Breaded Fish	Rice	Pinto Beans	Mixed Vegetables	Ketchup	Roll	Margarine	Tea		fied by:	(Keyad	Cook Supervisor	19 S	Food Service Manager	Johnny Sack	Proteins	Bread	Fruit	Drink			
DATE:	Prepared by:			Amodov	Paseula	Lighalam	Outlevie"		Neme		Portions verified by:		Signature:		Signature:		Prepared by:							rev 02/2020 mps



Secure Services TM

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195

DATE:	JUNE 05, 2020		CY	CYCLE:	4		FRIDAY			DINNER	یم
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
7ax 1	Turkey Hot Dogs	2 HD	7DMS	e Chi	12%	VEGETARIAN	Sliced Turkey	4 oz	Ŗ,	(20	0
(al)	Hot Dog Bun	2 each		(MODO)	15	Cheese Bread	Bread	2 sl	RT	(なり	O
Cherry Const	Chili	1/4 cup		1100	1900	4 02	4 oz Fr Carrots/Celer	1/2 с	38	17N	0
Lakesan- Beans	Beans	1 cup	12PMS	100	idde	4	Beans	1 c	اعطه	こぞろ	
あるり	Potato Salad	1/2 cup	BPMS	1300	RT	K. Bread	Bread Coleslaw w dress	1 c	RT	ign	0
14851	Coleslaw		Shin	1400	36	2 slices	Onion	1 sl	200	15°C	0
Lalan Onion	Onion		- 5,0 -	1400	HoRT		Mustard	1 pkt	RT	3	0
Hossain-Mustard	Mustard	2 pkts	5	1,000	7		Can Fruit	1/2 c	7	120	0
あれたいろうない	いったいいないない Fruit Cobbler	1/2 cup	1 back	1400	3.7						
ز	Drink w Vit C	20 8	388	1300	25		Unsweet Drink	8 oz	336		0
Portions verified by:	rified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	NC		
	0	\	Population	ation 503	5	Staff		1.			
Signature:	A. 1627	B	Population -ICE	n-ICE 57	2		First cart out:	1220			
	Cook Supervisor	7	MARSHALLS	LLS 446	_0	Labeled &	Last cart out:	625			
Signature	くまと		Call Backs \vec{C}	O.		Refrigerated	Signature	4.18	2	R	
	Food Service Manager	ï	Test Trays	CJ S		Yes No					
Prepared by:	: Johnny Sack		HS SNACK	K	Sack/ meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	Y SET U	JP	
	Proteins	2 - 2oz	Protein	1 oz	TEST					1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	V
	Bread	4 slices	Bread	2 slices		Test Sacks	0400	が正のり	(Win		えるう
	Fruit	1 each	HYPER CALORI	LORÍC	CALL						
	Drink	1 each	Protein	2 - 20z	BACK		Ë		UZ.	2	
			Bread	4 slices		Labeled &			<u>)</u>	de.	
\			Cookie	1 each	TOTALS	Refrigerated			ちなる		
rev 02/2020 mps	S		Drink	1 each		Yes No					



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 6/6/20		3.6	i n		OZec AM	Comme		30 P	IVI
Shift Checklist		M	Pl			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		X					
no skin infections		2		X					
no diarrhea		2		X					
Kitchen is in good general appearance		5		X					
All kitchen equipment operational & clean		×		X					
All tools and sharps inventoried		X		X		4			
All areas secure, lights out, exits locked				X	0.0	N.			
DISH MACHÍNE		Temp	eratu	re	Wash 150⊕	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		056 56	[9]			_
and chemical agent used in Final Rinse			Lun	ch	150	180		Sp. married	
			Dinr	ner	161	145		B	
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used	Breakfast				130	136		Jan	
	Lunch			ch	135	150		201	
			Dinr	er	128	127		Zvo Y	1
FREEZER and WALK-IN	Т	empei			Freezer 0°F	Walk-in	Wal	k-in 2	
THE PARTY OF THE P					Or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.9	36.9	37		
Record temperatures, Freezer and Walk-ins				PM		21	30	ì	
DRY STORAGE	Temp	eratui	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	65	63			
Record temperatures, Dry Storage Areas				PM	63	63			
Water Temps & Handwash Areas	AN		Pl						
21	105-12	20 °F	105-1	20 °F					
ters	132	- 1	137						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor

FOOD SERVICE MANAGER DATE

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Secure Services

		をいくし	Sales Contract of the Contract								
DATE:	JUNE 06, 2020	Ž.		CYCLE:	4		SATURDAY	AY	BREA	BREAKFAST	ST
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth	DL	Prod Otv	Over
Joe (Oatmeal	1 cup	දු දුරි/	0300	28	VEGETARIAN	Oatmeal	1/2 c	187	2	B
Puber	Scrambled Eggs	1/2 cup		0360	170	Oatmeal	Oatmeal Peanut Butter	1 oz	127	h	0
(20C) (Turkey Sausage	2 slices	4+1.19	+rip 0300	163	1 cup	1 cup Fresh fruit	1 ea	2	7	6
Bring	Jelly	2 pks	30	0300	721	Scrambled Eggs Diet Jelly	Diet Jelly	2 pkts	RT	365	D
Moussa	Biscuits	1 ea	1/0/	0330	RT	1/2 cup Bread	Bread	2 sl	RT	35	80
	Margarine	1 pat	22	550	3~(Margarine	1 pat	3.4)	1
Ē	Sugar	$2 \mathrm{pks}$	10	833°	RT		Sugar Sub	2 pkts	RT	1	\
	Coffee	8 oz		6330	1863		Coffee	8 oz	189)	\
Michael	Milk 2%	8 oz	\$50 /	Drsn	32.		Milk 2%	8 oz	550))
Portions verified by:	ified by:			Meal Co	Count Documentation	nentation	SERVICE DOCUMENTATION	MENTATIO	NO		
			Population		498	Staff					
Signature:	(Jeans		Population -ICE	7	1	ф	First cart fút:	01.10	0		
	Cook Supervisor		MARSHALLS	rrs \$3		Labeled &	Last cart out:	050	70		
Signature:	J. Cossa		Call Backs 🏖	Ø		Refrigerated	Signature	A.	,		
	Food Service Manager		Test Trays	٦,		(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	X	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	 _{&}	
0	Proteins	2 - 2oz	Protein	1 02	TEST		Saulaa.	9			
<u>ي</u>	Bread	4 slices	Bread	2 slices		Test Sacks)/	29		2992	×
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	7					
	Drink	1 each	Protein	2 - 2oz	BACK	ſ	OAtmen		s		
			Bread	4 slices		Labeled &			SISCOL	Z	
			Cookie	1 each	TOTALS	Refrigerated					
rev 02/2020 mps			Drink	1 each		Yes					



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DATE:	JUNE 06, 2020		CY	CYCLE:	4		SATURDAY	r	LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	DI	Prod	Over
		sıze		Prep	Temp		Menu Items	Temp	Qty	Prod
A'da'h	Tamale Pie	1 cup	120 105	<u> </u>	1850	VEGETARIAN	Ground Turkey 4 1 pk	RT	Coen	ļ
Hardeger	Rice	1/2 cup	50 (35	0730	1750	Rice 1 cup Rice		(850	1 (Sin)	1
	Beans	1 cup	100 1105	0630	1900	Beans 1.5 cups Beans		 	Open	There
- Second	Coleslaw	1/2 cup	500	C630	40	Margarine 2 pats Coleslaw	Coleslaw 1 pk	2	500	-1
JAYEES -	Cornbread	1/60 pc	iba	CHED	a	Cornbread 1 pc Diet Dressing	ssing	Ö	40,00	
1 mg	Margarine	1 pat	3	280	RT		Salad 2 sl	40	8	
168	Pineapple Cake	1/60 pc	362	2900	£0		Margarine	38	S	Į
No. 18	Unsweet Tea	8 oz	\$	8612	Ç		Unsweet Tea 8 oz	5	3	1
1							Camer Harmer 1/2 c	700	782	1
Portions verified by:	ified by:			Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ION	-	
			Population	ation 498	9	Staff				
Signature:	Ferra		Population -ICE 44	1-ICE 44			First cart out: $ O(O) $			
	Cook Supervisor		MARSHALLS	LS 57	+	Labeled &				
Signature:	SADIN		Call Backs	(C)		Refrigerated	Signature	bough	w.	
	Food Service Manager	ľ	Test Trays	E		Yes No				
Prepared by:	Johnny Sack	/	HS SNACK)	Sack meal	Johnny Saok Meal Counts	MEAL TRAY SET UP	AY SET U	J.	
	Proteins	2 - 2oz	Protein	1 02	TEST		070		COSTUR	reed
	Bread	4 slices	Bread	2 sliges		Test Sacks	SPERIO HOUSE			
	Fruit	1 each	HYPER CALORIC	LORIC	CALL					
	Drink	1 each	Protein	2 - 2oz	BACK					
/			Bread	4 slices		Labeled &	שתמוני ביים ביים ביים ביים ביים ביים ביים ביי	(
į.			Cookie	1 each	TOTALS	Refrigerated	らたろ	Ÿ)	SE CS	
rev 02/2020 mps			Drink	1 each		Yes No				



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DATE	JUNE 06, 2020		CX	CYCLE:	4		SATURDAY	4Y	DI	DINNER	8
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
(Suppers)	Confract Chicken Stir Fry	1 cup	13PM	3	Rado	VEGETARIAN	Chicken Stir Fry 1	0	0	122	2
1 Sec. 1	Carrots	1/2 cup	M	11001	10/10	Peanut Butter Carrots	Carrots	1 c	3751	724	an waren
Sabaxi	Rice	1/2 cup	774	1100	1960	6 Tbsp Rice	Rice	1/2 c (<	590	My	
Alami	Bread	2 slices	36in	1400	RT	Bread Bread	Bread	2 sl		35.2	6
Barahona	Margarine	1 pat	1.505	1200	370	4 slices	4 slices Fresh Carrots	1/2 c 2	376	12	0
06+4	Gingerbread	1/60 pc	1.5 Dag	17,00	(>)	Diet Jelly	Diet Jelly Fresh Celery		380	0	0
1 5	Drink wVit C	8 oz	Sacr	1300	25	2 packets	2 packets Canned Fruit	1/2 c	RT	9	0
							Unsweet Drink	20 8	320		0
Portions verified by:	ified by:			Meal Cor	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATION			
	(-	/	Popul	Population 498	18	Staff	-				
Signature:	T. Con	A P	Population -ICE	-ICE			First cart out:	カゴア			
	Cook Supervisor	7	MARSHALLS	ST		Labeled &	Last cart out:	1620			1
Signature:	人 う う		Call Backs	0		Refrigerated	Signature	2	1	1	
	Food Service Manager	ä	Test Trays	Ŋ		Yes No		}		3	
Prepared by:	Johnny Sack		HS SNACK	×	Sack/ meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U		
	Proteins	2 - 20z	Protein	1 02	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks				9	0.1
	Fruit	1 each	HYPER CALORIC	LORIC	CALL					-	
	Drink	1 each	Protein	Z- 20z	BACK						
			Bread	4 slices		Labeled &		V	STAV	3	
			Cookie	1 each	TOTALS	Refrigerated	1000 C	<i>y</i>	7	5	
rev 02/2020 mps			Drjník	1 each		Yes No)	
1			\								

MONDAY CONCE SWITCHED WITH

PRODUCTION SERVICE RECORD/COOK WORKSHIPPER

PRODUC	PRODUCTION SERVICE RECORD/COOK WC AURORA ICE PROCESSING UNIT	E RE(E PRO	CESSIN		WORKSHEET JIT	HEET					
			Son Son			DINNER		Š	Secure Services TIM	VICES TW	
DATE:	JUNE 08, 2020		MONDAY	AY		LUNCH		CY(CYCLE:	íΟ	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	ealth	DL	Prod	Over
1 12. 22	Beef Patty	4 oz	87	1200	691	VEGETARIAN	Beef Pattv	4 02	191	S S	
	Pinto Beans	1 cup	2,000	00.6	170	Cheese	Pinto Beans	1 c	170	J. Ban	300
Semmen	Rice	1/2 cup	B=	1000	170	3 oz	3 oz Rice	1/2 c	1761	1805	3000
Colomo	Lettuce	1/2 cup	17 B	1400	33		Lettuce	1/2 с	23	75	1. Rein
	Mayo or Mustard	1 pkt	Done	1300	RT	Pinto Beans Mustard	Mustard	1 pkt	RT	3	32
	Hamburger Bun	1 each	Done	1800	RT	1.5 cups	Bread	1 sl	RT	5/8/C	
	Gelatin Fruit	1/2 cup	1430	3/3	33		Spinach	1/2 с	Down I	7	/
8	Unsweeten Tea	8 oz	SOK	1200	46		Canned Fruit	Τ' '	R	b trun.	3
•			, ,				Unsweet Tea	8 oz	Vi		
Portions verified by:	rified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	MENTATIC	NO		
		7	Population	ation		Staff		9			
Signature:	4:1007	Z	Population -ICE	1 -ICE			First cart out:	(600			
	Cook Supervisor	7	MARSHALLS	FILS		Labeled &	Last cart out:	1200		_	
Signature:	1 A		Call Backs	Õ		Refrigerated	Signature	A. No.	7	5	
	Food Service Manager	€u '	Test Trays	ري		(Yes) No	0				
Prepared by:			HS SNACK	K	Sack meal	Johnny Sack Meal Counts	M	MEAL TRAY SET UP	Y SET U	l d	
	Proteins	2 - 2oz	Protein	1 oz	TEST		Pho so	m ¹			
	Bread	4 slices	Bread	2 slices		Test Sacks	3	1	-	7	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Janes	2	3		2000
	Drink	1 each	Protein	2 - 20z	BACK				Ć	6	7
/			Bread	4 slices		Labeled &				3	>
\			Cookrie	1 each	TOTALS	Refrigerated		,	ū		
Rev 02/2020 mps	S		Drink	1 each		Yes No	N. C.	1	了	4	_



FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN	N		Comme	nts		
	No	Yes	No	Yes	0	75			
All areas secure, no evidence of theft		X		TYY.	You	es O	str	,ge	
Workers reported to work, no open sores		V		X			<u></u>	7)	
no skin infections		V		X	tour	1/56	45	050	il
no diarrhea		1>		X		- 44	0		
Kitchen is in good general appearance		V		X	100	Cell	Me	als) 4
All kitchen equipment operational & clean		~		X					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				X					
DISH MACHÍNE		Temp	eratur	·e	Wash 150+	Rinse 18	1 0+		
Temperature according to manufacturer's specifications			Break	fast			7		1001
and chemical agent used in Final Rinse			Lune	ch	AL NOT	USED	ALL	10	14
			Dinn	er	-	_		Objection,	
POT and PAN SINK		Temp	eratur	e e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	731	135		7000	ppm
			Lunc	ch 🖇	NOTUSEDR	LUNCH	-	200	
			Dinner		125	132			PPIN
FREEZER and WALK-IN		emper			Freezer 0°F Or below	Walk-in 35-40 °F		lk-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.3	39.4	30	1.9	
Record temperatures, Freezer and Walk-ins				PM	-0.2	40	4	0	
DRY STORAGE	Temp	eratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	(02	69			
Record temperatures, Dry Storage Areas				PM	63	64			
Water Temps & Handwash Areas	AN		PN						
	105-12	0 °F	105-12						
			135						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



w.J	Secure Services									
DATE:	JUNE 07, 2020		CX	CYCLE:	4		SUNDAY	BRE/	BREAKFAST	ST
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
(Jack)	Dry Cereal	1 cup	925×	9550	THE	VEGETARIAN	Bran Flakes 1 c	7		
12:C.3	Scrambled Eggs	1/2 cup	U RX	Copac	180	Dry Cereal				
NNICHAEN	Turkey Sausage	1/2 cup	3 BX	0300	169	1 cup	Turkey Sausage 2 oz	(B)		
	Refried Boons	1/2 cup		l	(Scrambled Eggs	Beans 1/2 c			
	Grilled Potatoes	1/2 cup		١		1/2 cup	Canned Fruit 1/2 c	4	67	0
Sides	Salsa	1/2 cup	Sons	8	94					
Ser Par	Ketchup	$1 \mathrm{pk}$	HAIL	038C	RT					
Arila	Tortilla	2 ea	2 YEE	0330	RT		Tortilla 1 ea	RT	2) /d	4
Frencisco	Sugar	2 pks	14 81	5330	RT		Sugar Sub 2 pkts	RT	04°	Ø
SWESTYR.	Coffee	8 oz	0.30	083	雪		Coffee 8 oz		0.30	Ø
USward Milk 2%	Milk 2%	8 oz	Siss	830	40		Milk 2% 8 oz		515	0
Portions verified by:	rified by:		- 19	Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	TON		
	1111		Population	1	299	Staff				
Signature: /	11/02/20		Population -ICE		でわける		First cart out: 550	10	ň	
2	Cook Supervisor	A	MARSHA	MARSHALLS 57	اد	Labeled &	Last cart out: 055	(\)	1	
Signature:	145 A		Call Backs	C s		Refrigerated	Signature CM	1/3		
o	Food Service Manager)r	Test Trays	6		Yes No				
Prepared by:	: Johnny Sack	/	HS SNACK	' K	Sack/ meal	Johnny Sack Meal Counts	MEAL TRAY SET UP	AY SET 1	UP	
	Proteins	2 - 2oz	Protein	1 oz	TEST		25	100		=
	Bread	4 slices	Bread	2 slices		Test Sacks				Z.
	Frait	1 each	HYPER CALORIC	ALORIC	CALL				25	
	Drink	1 each	Protein	2 - 20z	BACK	,	ESSENCE.		9	د ف
	J		Bread	/ 4 slices		Labeled &		()	\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	
			Cookie /	1 each	TOTALS	Tated	Jan Contraction of the Contracti	3	1000	
rev 02/2020 mps	S		Drink	1 each		Yes / No)			



PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT 195 AURORA ICE PROCESSING UNIT 195

DATE:	TUNE 07. 2020		CY	CYCLE:	4		SUMDAY			LINCH	
		7			·[יי דו					Ţ
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	Temp	Prod Otv	Over Prod
Himberson	Turkey Sliced	4 oz	201 OC1	0830	40	VEGETARIAN	Turkey Sliced	4 oz	£,	Down	82
2000	Potato Salad	1/2 cup	₹ 	0830	40	Egg Salad	Egg Salad Steam Potato	1/2 c	40	5 pm	12000
Arthur	Cole Slaw	1 cup	402	080	40	1/2 cup	Coleslaw	1 c	40	Spen	
	Lettuce	1/2 cup	202	C+30	32		Diet Dressing	-	PT PT	Hac	1
Horana	Onion	1 slice	1300	S680	8		Lettuce	1/2 c	38	4 cm	•
	Mustard	1 pkt	icz	0830	RT		Onion	l sl	$\tilde{\mathrm{RT}}$	2 pin	6can
1083C	Mayo	1 pkt	262	CE30	RT		Bread	$1 \mathrm{sl}$	RT	36big	-1
	Bread	2 slices	30 bin	06/30	RT		Mustard	1 pkt	27	(8)	1
Cocococo	Brownie	1 each	Bood	08130	RT		Greens	1 c	out		
	Unsweet Tea	8 oz	70	0330	40		Unsweet Tea	8 oz	9	9	J
NCR							Fresh Fruit	1 ea	RT	T	-
Portions verified by:	ified by:			Meal Cor	ant Docui	Count Documentation	SERVICE DOCUMENTATION	TENTALI	NC		
			Population		むの	Staff 6					
Signature:	Kerna		Population -ICE		100		First cart out:	050	. \cap		
	Cook Supervisor		MARSHALLS		5	Labeled &	Last cart out:				
Signature:	A5>		Call Backs	(Refrigerated	Signature	F	ecod		
	Food Service Manager	ľ	Test Trays	9		(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET 1	JP	
	Proteins	2 - 20z	Protein	1 oz	TEST		•		3		é
	Brgad	4 slices	Bread	2 slices		Test Sacks	CE T	Town of	5	3	200
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	\		9		2	2,
	Drink	1 each	Protein	2 - 2oz	BACK	\	.ed			_	
			Bread	4 slices		Labeled &	Market Theory	3	7,000	5	
			Cookie	1 each	TOTALS	Refrigerated	13		Ž Ž	ž	
rev 02/2020 mps			Drink	1 each		Yes No					



North Building Temperature Log

195 Aurora Processing Center3130 Oakland St.Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
6/8/2020	A-1	72.5							
101	A-2	70.9							
	A-3	7/,3							
	A-4	71.5	·						
	B-1	71.0							-
	B-2	72.7							
	В-3	72.7							
	B-4	Quera	entine						
	C-1	72.1							
	C-2	Unoc	euge	_/_					
	C-3	71.1							
	C-4	72.9							
	D-1	740 unice 720	(/				N/A	N/A	N/A
-	D-2	unica	ypure.				N/A	N/A	N/A
	E-1	72.0					N/A	N/A	N/A
	E-2	70.5	= =						
Ø- *:-	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
6/8 roso	Intake	N/A			N/A	N/S	N/A	N/A	N/A

Medical Showers Temperature Log

Name:

Date:

Date:

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log

3130 Oakland St. Aurora, CO 80010

195 Aurora Processing Center

South Building

DAILY

6/8/200	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
1	South-A	72.9			
	South-B	Quarar	fined		
	South-C	Ипоси	Fined parel		
	South-D	Unocia	oud		
	South-E	Unoceus	oud		
	South-F	74.9			
	South-G	Quar	entirud.		
	South-L	74.5			
	South-M	75.2			
	South-N	75.0			
	South-X	74.7			
	South-Y	74.3			
	South-Z	74.6			
	South-SMU	N/A			
	South-SMU - Shower 3	71.9			
	MED-ISO- Room 1	N/A		N/A	N/A
L	MED-ISO- Room 2	N/A		N/A	N/A
11	MED-ISO- Room 3	N/A		N/A	N/A
2000	MEDICAL	1.			